



## Check List for Food Booth Operators

- \_\_\_ Thermometers: metal probe (0-220 degrees F. range) and cooler type. Provide sterile alcohol wipes
- \_\_\_ Thermocouple
- \_\_\_ Prep coolers and ice/ice packs and thermometers
- \_\_\_ Cutting board
- \_\_\_ Plastic wrap/foil
- \_\_\_ Handwash station with liquid soap, paper towels and waste water container
- \_\_\_ Extra utensils: tongs, spatulas, and spoons
- \_\_\_ Potable water supply (hot and cold)
- \_\_\_ Utensil washing container (3 clean buckets – labeled: wash rinse, sanitize)
- \_\_\_ Bleach for sanitizing, post sanitizing guidelines
- \_\_\_ Wastewater disposal
- \_\_\_ Grease disposal
- \_\_\_ Garbage containers, plastic bags
- \_\_\_ Clean wiping cloths and storage containers
- \_\_\_ Aprons
- \_\_\_ Hair restraints
- \_\_\_ Approved tents, overhead coverage, screening, flooring
- \_\_\_ Shelves, crates, tables for off the ground dry food storage
- \_\_\_ Lights (Provide with light shields or shatterproof bulbs).
- \_\_\_ No smoking signs (Post in food booth)
- \_\_\_ Toilets with handwash stations
- \_\_\_ Logbook for all shifts/food prep workers
- \_\_\_ Post sanitation guidelines in food booth (s)
- \_\_\_ Provide vacuum breakers on all threaded faucet
- \_\_\_ Hot holding units, \_\_\_ approved cooking equipment
- \_\_\_ Barrier protection (food service gloves, deli paper, utensils)
- \_\_\_ Pre-operational inspection/licensure